



**BRANSTON HALL**  
HOTEL

*Mother's Day Lunch*

Sunday, 26th of March 2017

*Starters to choose from*

*Leek and Potato Soup with Croûtons and Chive Cream*  
*Lincolnshire Haslet with Poacher Cheese & Piccalilli*  
*Prawn Salad with Cocktail Sauce*  
*Goats Cheese Salad with Beetroot, Walnuts & Endives*

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*Raspberry Sorbet with Tuille Snap Biscuit*

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*Main Courses to choose from*

*Roast Sirloin of Lincolnshire Beef & Yorkshire Pudding*  
*Roast Leg of Lamb with Focaccia & Olive Stuffing, Red Wine Sauce*  
*Baked Haddock with Herb Crust & Vegetable Chowder*  
*Open Pie of Root Vegetables, Beans & Artichokes with Rosemary Gravy*

*Desserts to choose from*

*Marmalade Bread and Butter Pudding with Custard*  
*Cheese Plate with Biscuits, Celery & Grapes*  
*Banana & Toffee Eton Mess*  
*Chocolate Mousse with Candied Oranges & Sweet Mascarpone*

*Coffee & Mints*